



## La Abundancia

While trying to empower local farmers to strive for better practices, **La Abundancia** and **La Herencia** is the first intention in the respective communities for centralized post-harvest handling of CCN51 in wooden boxes. They both come with medium level of fermentation maintaining an *artichoke* note with some *winey acidity and light floral notes*.

## Quality - Taste Notes



chestnut, bitter-sweet, dried fig



artichoke, winey acidity, light floral

1.50

gr/bean  
Bean size

30%

Well fermented  
beans

36%

Semi fermented  
beans

0%

Defects

130

7' / 120; 13'  
Roasting  
conditions

## Harvest

## Processing

**Varietal composition:** CCN-51  
(28% lila; 5% white)

**Pulp pre-conditioning:** overnight  
extended on perforated beds

**Fermentation method:** cascade-  
type boxes

**Pre-drying:** 48h; 10 cm

**Drying:** 10 days on concrete

## Generals

**Producer:** Asociación San Francisco

**Coordinates:** 00° 02' 25.19" S 79°  
15' 53.10" W

**Availability:** ~200 MT/year

**Contact:**

**Phone:**